RIGHTEOUS MATARO 2015

There's nothing more Righteous than Mataro at its best. Call it what you will (of its 64 synonyms, it's best known in these parts as Mataro, Mourvedre or Monastrell.) The mingling of this Mediterranean variety, with the Barossa landscape was nigh on Divine intervention.

Here, its expression takes on the wonderous dark fruited characters and complexity of the best European example, combine this with a beautiful lift of Asian and North African spice. The palate's medium bodied and perfectly balanced with fruit, acid and tannin - all seamlessly intertwined.

Since 2011 we've been sourcing this righteous fruit from a vineyard located in Moppa – a small area located in the northern Barossa. The soils are lean and depleted, an ill maintained irrigation system means that this plot is essentially dry grown. These factors keep yields below a tonne per acre and concentration high!

Handpicked and open fermented, this gear gets the Rolls Royce treatment all the way. 5 to 7 days on skins and then pressed into large format oak (puncheons) of which around 50% is new very fine grained French. The balance are older barrels handed down from previous vintages of this wine or the FG Shiraz.

If you cant keep your hands off it and just have to drag the cork out in the wine's infancy, decanting is a must. Preparing the wine with up to 6 hours air before drinking will really pay dividends, allowing the wine to truly express its delicious aromatics.

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